

SM07528

#32 Cast Iron Meat Grinder With Pulley Assembly & Operating Instructions



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE,
DO NOT OPERATE THIS PRODUCT!

DO NOT RETURN THIS PRODUCT TO THE RETAILER - CONTACT CUSTOMER SERVICE.

If you experience a problem, have questions or need parts for this product, call Customer Service at **1-888-287-6981, Monday-Friday, 8 AM - 4 PM Central Time**. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE REFERENCE.

DO NOT PUT THE GRINDER UNIT OR PARTS INTO DISHWASHER, HAND WASH ONLY.

ASSEMBLY

⚠ WARNING

Before and after use, wash all parts with warm soapy water. DO NOT PUT THE GRINDER UNIT OR PARTS INTO THE DISHWASHER, HAND WASH ONLY.

Cutting knives are sharp! Use care when handling the product and when cleaning the product to prevent injury.

Before use, clean with warm soapy water. Follow the diagram (Figure 1) to assemble the Grinder Body, Grinder Blade and Grinder Plate. (After use, disassemble and clean with warm soapy water and apply vegetable oil to the meat grinder to resist rusting.)

Use screws (not included) to attach the four legs securely to a tabletop or counter. To operate, manually turn the handle, or connect the belt pulley to a belt and motor that does not exceed 1 HP, 1700 RPM.

WARNING: When connected to a belt pulley, you risk injury as the belt pulley rotates. The manufacturer offers no warranty for any damage or injury. Use at your own risk.

OPERATION

DO NOT PUT THE GRINDER UNIT OR PARTS INTO THE DISHWASHER, HAND WASH ONLY.

Cut meat into small pieces and put them into the top opening of the Grinder Body. Do not use bones during the grinding. If meat gets clogged, do not use fingers to clear the Grinder Body. Use a small spatula to clear the meat.

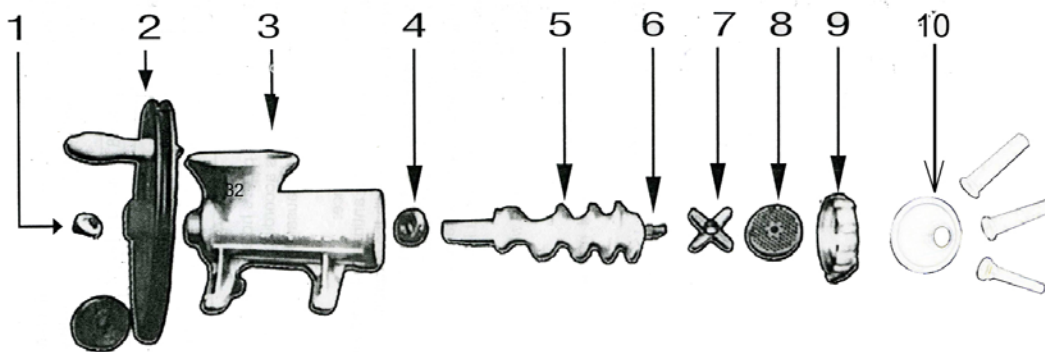


Figure 1

Part #	Description	Qty	Part #	Description	Qty
1	Screw	1	6	Square Shaft	1
2	Belt Pulley	1	7	Knife	1
3	Body	1	8	Plate	1
4	Bearing	1	9	Screw Ring	1
5	Worm	1	10	Stuffer Tool	1
				Sausage Stuffer	3